


DEVON SEAFOOD + STEAK

SOUPS	<p>LOBSTER BISQUE cup 7 • bowl 9.5</p> <p>CHICKEN TORTILLA SOUP cup 6.5 • bowl 9</p> <p>SPICY CREOLE GUMBO cup 6.5 • bowl 9</p> 
SALADS	<p>CAESAR SALAD grated parmigiano reggiano, croutons, asiago cheese crisp 7.5</p> <p>WEDGE SALAD bacon*, crumbled blue cheese, red onion, tomato, buttermilk tarragon dressing 9</p> <p>BABY GREENS watercress, feta, toasted pine nuts, honey balsamic vinaigrette 8</p>
SEASONAL SIDES	<p>WHIPPED YUKON GOLD POTATOES</p> <p>POBLANO AU GRATIN POTATOES</p> <p>GERMAN BRAISED CABBAGE</p> <p>GREEN BEANS W/ PECANS</p> <p>GRILLED ASPARAGUS</p> <p>CREAMED CORN W/ BACON*</p> <p>PARMESAN-HERB ROASTED YUKON POTATOES</p> <p>LOBSTER MAC N' CHEESE (add 4)</p> 

<h2>STARTERS</h2>
<p>SUPER FRESH</p> <p>OYSTERS – 3 each • SHRIMP COCKTAIL* 17</p> <p>ICED SHELLFISH PLATTER oysters, shrimp cocktail, king crab legs, small (serves 2–3) 55 large (serves 4–6) 95</p>
<p>BLUE CHEESE POTATO CHIPS potato chips, blue cheese sauce 11 add bacon 1</p> <p>CORN & CRAB FRITTERS corn & lump crab fritter, charred corn, applewood smoked bacon, chipotle mayo 13</p> <p>FRIED CALAMARI jalapeños and carrots, sweet n' sour, creole remoulade 12.5</p> <p>SMOKED SALMON FLATBREAD garlic white sauce, red onion, caper, watercress with lemon-infused olive oil 12</p> <p>BEEF CARPACCIO* arugula, parmigiano reggiano, truffle aioli, parmesan garlic sauce 14</p> <p>CRISPY CHILE CAULIFLOWER tossed in fiery chile sauce, micro greens and sesame seeds 10</p> <p>SHRIMP DURANGO tomatoes, basil, spinach, ancho chile butter, parmigiano reggiano 13</p> <p>JUMBO LUMP CRAB CAKES creole remoulade, mango tartar sauce 17.5</p> <p>COLD SMOKED SALMON served with hard-boiled egg, red onion, capers, radish, crostini, crème fraiche 14</p> <p>GOAT CHEESE BRUSCHETTA tomato-basil cruda, focaccia crisps, kalamata olive 11</p> <p>MINI NEW ENGLAND LOBSTER ROLLS butter toasted sweet roll, chilled lobster salad, watercress, fries 13</p> <p>AHI TUNA TARTARE* avocado, mango, pineapple stack, cilantro oil, crisp corn tortilla 14</p> <p>FIRECRACKER SHRIMP lightly fried shrimp tossed in chile aioli over banana-ginger dressed napa slaw 11</p>

EASTER PRIX-FIXE MENU

<h3>1</h3> <p>SOUP OR SALAD COURSE choose one: Baby Greens Caesar Wedge Lobster Bisque</p>	<h3>2</h3> <p>\$44 ENTRÉE COURSE</p> <ul style="list-style-type: none"> • JUMBO LUMP CRAB CAKES yukon gold mashed potatoes, asparagus • MAPLE PLANK ROASTED SALMON yukon gold mashed potatoes, green beans with pecans • 6 OZ. FILET W/ rosemary demi-glace, mashed potatoes, asparagus • 4 OZ. FILET COMBOS* with choice of crab cake or scallops, yukon gold mashed potatoes, asparagus • SEARED SEA SCALLOPS lobster risotto, champagne beurre blanc • SLICED TOP SIRLOIN W/ ANDOUILLE HASH & FRIED EGG* roasted red pepper, red onion, potatoes, serrano 	<h3>3</h3> <p>DESSERT COURSE CREME BRULEE CHOCOLATE VELVET CAKE APPLE CROUSTADE SEASONAL CHEESECAKE</p>
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WOOD-FIRED STEAKS

SEAFOOD & MAINS

Steaks listed below are served with your choice of 2 sides.

10 OZ. USDA PRIME TOP SIRLOIN* 29

6 OZ. CENTER CUT FILET MIGNON* 33

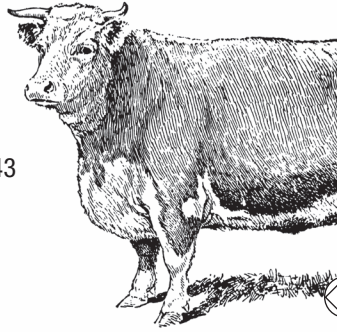
8 OZ. CENTER CUT FILET MIGNON* 39

12 OZ. USDA PRIME KANSAS CITY STRIP* 43

18 OZ. USDA PRIME BONE-IN RIBEYE* 47

FILET COMBOS* | 4 OZ. 32 • 6 OZ 42
center cut filet with choice of crab cake, fried shrimp or scallops

6 OZ. CENTER CUT FILET* & ½ LB CANADIAN LOBSTER TAIL 58



SLICED PRIME SIRLOIN* 5 oz. Top Sirloin, roasted red pepper pesto, toasted baguette with roasted roma tomato and garlic spread, blue cheese chips 22

PROUDLY SERVING MIDWESTERN-RAISED, USDA PRIME AGED BLACK ANGUS BEEF

JUMBO LUMP CRAB CAKES whipped yukon gold potatoes, grilled asparagus 32

POTATO CRUSTED WALLEYE sauteed asparagus, lobster beurre blanc 28

CHAR CRUSTED AHI TUNA parmesan-herb roasted potatoes, asparagus, foyot sauce 35

SEARED GEORGES BANK SEA SCALLOPS lobster risotto, champagne beurre blanc 32

FRIED LAKE PERCH apple & celery root slaw, creole remoulade, french fries 22

MAPLE PLANK ROASTED SALMON bourbon glaze, whipped yukon potatoes, green beans 29

GRILLED VEGETABLE PLATTER zucchini, poblano, tomato, yellow squash, corn on the cob, roasted mushrooms, asparagus, red pepper, balsamic vinaigrette, black bean relish 19

ANDOUILLE HASH & FRIED EGG* roasted red pepper, red onion, potatoes, serrano, andouille sausage topped with your choice:
5 oz. Top Sirloin* 22 • grilled chicken breast 18

LOBSTER COBB SALAD tomato, bacon*, cheddar, avocado, corn, red onion, hard-boiled egg, sweet potato straws, tarragon ranch 24

SEAFOOD MIXED GRILL shrimp, scallop, salmon, jumbo lump crab cake, whipped yukon gold potatoes, grilled asparagus 39

SHELLFISH CIOPPINO main mussels, shrimp, scallops, fresh fish, white wine, tomato herb sauce 30

PRIME BURGER* au poivre mayo, shallot jam, watercress, gruyere, pretzel bun 15

BLACKENED CHICKEN PENNE PASTA roasted red pepper cream, shiitake mushrooms, leeks 20

JOYCE FARMS CHICKEN roasted yukon gold potatoes, grilled asparagus 25

PANKO FRIED SHRIMP cocktail sauce, french fries, apple & celery root slaw 24